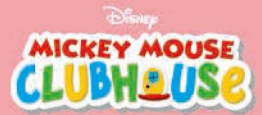




Minnie Mouse & Daisy Duck's Tea Party Recipes



CITRUS SCONES WITH JAM

Scones are a right-proper British way to celebrate a tea party, and little girls will love to practice their manners by asking for jam in an ever-so polite way.

Ingredients:

- ✿ 1 $\frac{3}{4}$ cups whole wheat flour
- ✿ 2 $\frac{1}{4}$ teaspoon baking powder
- ✿ $\frac{1}{4}$ cup sugar-free sweetener
- ✿ $\frac{1}{4}$ cup fat-free cream cheese, chilled
- ✿ $\frac{1}{2}$ cup liquid egg substitute
- ✿ $\frac{1}{3}$ cup fat-free sour cream
- ✿ 1 tablespoon orange zest
- ✿ 1 tablespoon lemon zest
- ✿ $\frac{1}{2}$ cup sugar-free strawberry jam or orange marmalade

Directions:

1. Preheat oven to 450°F.
2. In a large bowl mix together flour, baking powder, sweetener, and salt.
3. Add cream cheese to flour mixture and incorporate using a pastry blender until mixture is crumbly. Set aside.
4. Remove 2 tablespoons of the egg substitute and reserve. Whisk sour cream, orange zest, and lemon zest into remaining beaten eggs.
5. Making a well in the flour mixture and pour in the egg mixture. Using a fork, lightly blend until a rough dough forms. Pat dough into 2 round disks, about $\frac{1}{2}$ -inch thick. Cut each disk into 6 wedges. Brush the tops with reserved egg. Place on a baking sheet about 1-inch apart and bake until scones are golden on top, about 15 minutes.
6. Allow to cool before serving. Serve with jam.



Makes 12 small scones

REMINDER TO SELF: Ask parents if children have any food allergies!